CLAIMS

- 1. Pharmaceutical, dietetic or nutritional compositions comprising:
- one or more polycosanols or esters thereof, either pure or as extracts;
- 5 tocotrienol and/or lycopene, preferably tocotrienol;
 - one or more procyanidole oligomers optionally complexed with phospholipids;
 - a vegetable oil rich in ω -3, ω -6 unsaturated fatty acids.
- 2. Compositions as claimed in claim 1, in which the vegetable oil is selected from Enothera biennis, Ribes nigrum or Portulaca oleracea oil.
 - 3. Compositions as claimed in claim 2 in which the vegetable oil is Enothera biennis oil.
 - 4. Compositions as claimed in any one of claims 1-3, further containing luteolin either per se or in the form of 7,3',4'-hydroxyethyl derivatives.
- 15 5. Compositions as claimed in any one of claims 1-4 in which polycosanols are esterified with ferulic acid or other variously substituted cinnamates.
 - 6. Compositions as claimed in any one of claims 1-5 in which procyanidole oligomers derive from Vitis vinifera, Camellia sinensis, Aesculus hippocastanum, Olea europea.
 - 7. Compositions as claimed in any one of claims 1-6, comprising 5 to 30 mg of polycosanols, 1 to 50 mg of tocotrienol or lycopene, 100 to 320 mg of proanthocyanidins complexed with phospholipids, 150 to 300 mg of vegetable oil, per unitary dosage form.
- 25 8. The use of a combination of:

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- one or more polycosanols, in the free or esterified form, either pure or extracts containing them;
- tocotrienol and/or lycopene, preferably tocotrienol;

- one or more procyanidole oligomers optionally complexed with phospholipids;
- a vegetable oil rich in ω -3, ω -6 unsaturated fatty acids.
- for the preparation of hypocholesterolemizing and/or anti-atherosclerotic
- 5 pharmaceutical, dietetic or nutritional compositions.